

Spaghetti with Meat Sauce

Main Dish	HACCP Process #2- Same Day Service				Iowa Gold Star Recipe
Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Ground beef (no more than 15% fat)	8.5 lb		17 lb		1. Brown ground beef. Drain fat. Continue immediately.
Fresh onions, chopped	1/2 lb	1 1/3 cups	1 lb	2 2/3 cups	2. Add onions. Cook for 5 minutes.
Granulated garlic		1 1/2 Tbsp		3 Tbsp	3. Add garlic, pepper, tomato puree, water, salt, parsley, basil, oregano, marjoram and thyme. Simmer about 1 hour.
Black pepper, ground		1 1/2 tsp		1 Tbsp	CCP: Heat to 155°F or higher at least 15 seconds.
Canned tomato puree	5 lb	2 Qt + 1 cup	10 lb	1 gal + 2 cups	4. Heat larger amount of water (either 6 or 12 gallons) to rolling boil.
Water		1/2 gallon		1 gallon	5. Slowly add spaghetti. Stir constantly, until water boils again. Cook 10-12 minutes or until tender; stir occasionally. DO NOT OVERCOOK. Drain well. Run cold water over pasta to cool slightly.
Salt		1 Tbsp		2 Tbsp	6. Stir spaghetti into meat sauce.
Dried parsley		1/4 cup		1/2 cup	7. Divide mixture evenly into medium half-steam table pans (10"x12"x4") which have been lightly coated with pan release spray. For 100 servings, use 6 pans.
Dried basil		1/8 cup		1/4 cup	CCP: Hold for hot service at 135°F or higher.
Dried oregano		1/8 cup		1/4 cup	8. Portion with an 8 oz ladle (1 cup) per serving.
Dried marjoram		1 Tbsp		2 Tbsp	
Dried thyme		1 1/2 tsp		1 Tbsp	
Water		6 gallons		12 gallons	
Whole grain spaghetti	4 lb 11 oz		9 lb 6 oz		

Yield= about 6 medium half steam table pans ; about 6 gallons 1 qt

Serving Sizes	Contribution
K-12: 1 cup	1 cup = 2 oz eq M/MA, 1/4 cup RO vegetable and 1.5 oz eq grains